

6. DAFTAR PUSTAKA

- Adamiec, J., & Kalemba, D. (2007). Analysis of Microencapsulation Ability of Essential Oils during Spray Drying. *Drying Technology: An International Journal*, (September 2013), 37–41. <https://doi.org/10.1080/07373930600778288>
- Amanto, B. S., Siswanti, S., & Atmaja, A. (2015). Kinetik Pengeringan Temu Giring (Curcuma heyneana Valetton & van Zijp) Menggunakan Cabinet Dryer dengan Perlakuan Pendahuluan Blanching. *Jurnal Teknologi Hasil Pertanian*, 8(2), 107. <https://doi.org/10.20961/jthp.v0i0.12900>
- Asiah, N., Sembodo, R., & Prasetyaningum, A. (2012). Aplikasi Metode Foam-Mat Drying Pada Proses Pengeringan Spirulina. *Jurnal Teknologi Kimia Dan Industri*, 1(1), 461–467. Retrieved from <http://ejournal-s1.undip.ac.id/index.php/jtki>
- Asmarani, faradella cintasya, & lis wahyuningsih. (2015). Pengaruh Variasi Konsentrasi Tween 80 dan Sorbitol Terhadap Aktivitas Antioksidan Minyak Zaitun (Oleum olivae) Dalam Formulasi Nanoemulsi. *Farmasains*, 2(5), 223–228. <https://farmasains.uhamka.ac.id/wp-content/uploads/2015/12/naskah-vol-2-no-5-223-228.pdf>
- Budianto, V. (2019). *Pengaruh Suhu, Waktu, dan Rasio Perbandingan Terhadap Hasil Ekstraksi Oleoresin Biji Pala Menggunakan Pelarut N-Heksana Dengan Metode Ultrasound*. [SKRIPSI].
- Ciptasari, R. (2018). *Sifat Fisik, Sifat Organoleptik, dan Aktivitas Antioksidan Susu Bubuk Kedelai Hitam Berdasarkan Konsentrasi Tween 80* (Muhammadiyah Semarang). [SKRIPSI]. <https://doi.org/10.1017/CBO9781107415324.004>
- Ebringerova, Anna & Hromadkova, Z. (2010). An overview on the application of ultrasound in extraction, separation and purification of plant polysaccharides. *Journal of Chemistry*, 8(2), 243–257. <https://doi.org/10.2478/s11532-010-0006-2>
- Estiasih, T., & Sofia, E. (2009). Stabilitas Antioksidan dan Bubuk Keluwak (Pangium edule Reinw.) Selama Pengeringan dan Pemasakan. *Teknologi Pertanian*, 10(2), 115–122. Retrieved from <https://jtp.ub.ac.id/index.php/jtp/article/download/290/353>
- Gardjito, M., Murdiati, A., & Aini, N. (2006). Mikroenkapsulasi β - Karoten Buah Labu Kuning dengan Enkapsulasi Whey dan Karbohidrat. *Jurnal Teknologi Pertanian*, 2(1), 13–18. <https://jtpunmul.files.wordpress.com/2013/02/vol-21-3-murdijati-gardjito-et-al.pdf>
- Hussein, A. M. S., Kamil, M. M., Lotfy, S. N., Mahmoud, K. F., Mehaya, F. M., & Mohammad, A. A. (2017). American Journal of Food Technology Influence of Nano-encapsulation on Chemical Composition, Antioxidant Activity and Thermal Stability of Rosemary Essential Oil. *American Journal of Food Technology*, 12(3), 170–177. <https://doi.org/10.3923/ajft.2017.170.177>

- Jose, H., KR, A., TJ, S., P, S., KR, V., & S, S. (2016). A Descriptive Review On *Myristica fragrans* Houtt. *Hygeia.J.D.Med.*, 8(1), 35–43. <https://doi.org/10.15254/H.J.D.Med.8.2016.155>
- Jyothi, N. V. N., Prasanna, P. M., Sakarkar, S. N., & Prabha, K. S. (2014). Microencapsulation techniques , factors influencing encapsulation efficiency. *Journal of Microencapsulation*, 27(3), 187–197. <https://doi.org/10.3109/02652040903131301>
- Kanakdande, D., Bhosale, R., & Singhal, R. S. (2007). Stability of cumin oleoresin microencapsulated in di V erent combination of gum arabic , maltodextrin and modi W ed starch. *Carbohydrate Polymers*, 67, 536–541. <https://doi.org/10.1016/j.carbpol.2006.06.023>
- Khotimah, K. (2006). Pembuatan Susu Bubuk Dengan Foam-Mat Drying: Kajian Pengaruh Bahan Penstabil Terhadap Kualitas Susu Bubuk. *Jurnal Protein*, 13, 82–89. <http://ejournal.umm.ac.id/index.php/protein/article/view/23.%20%5B13/0>
- Kurniasari, F., Hartati, I., & Kurniasari, L. (2015). Aplikasi Metode Foam Mat Drying Pada Pembuatan Bubuk Jahe (*Zingiber officinale*). *Inovasi Teknik Kimia*, 11(2), 99–103. <https://publikasiilmiah.unwahas.ac.id/index.php/inteka/article/download/2679/2640>
- Leela. (2008). Chemistry of spices. In *Chemistry of Spices*. <https://doi.org/10.4327/jsnfs1949.32.267>
- Lindani, A. (2016). Perbandingan Pengukuran Kadar Air Metode Moisture Analyzer dengan Metode Oven Pada Produk Biskuit Sandwich Cookies Di PT Mondelez Indonesia Manufacturing.[SKRIPSI]. <https://repository.ipb.ac.id/jspui/bitstream/123456789/86635/1/F16ali.pdf>
- MA'MUN. (2013). Karakteristik Minyak dan Isolasi Trimiristin Biji Pala Papua (*Myristica argentea*). *Jurnal Penelitian Tanaman Industri.*, 19(2), 72–77. <https://doi.org/10.21082/litri.v19n2.2013.72>
- Marzuki, I., Joefrie, B., Aziz, S. A., Agusta, H., & Surahman, M. (2014). International Journal of Science and Engineering (IJSE) Physico-Chemical Characterization Of Maluku Nutmeg Oil. *International Journal of Science Engineering*, 7(1), 61–64. <https://doi.org/10.12777/ijse.7.1>.
- Maya, K M; Zachariah, T John; Krishnamoorthy, B. (2004). *Chemical Composition of Essential Oil of Nutmeg (Myristica fragrans Houtt.) Accessions* (pp. 135–139). pp. 135–139. <https://naturalingredient.org/wp/wp-content/uploads/Vol.-XIII-No.2-135-139.pdf>
- Miliauskas, G., Venskutonis, P. R., & Van Beek, T. A. (2004). Screening of radical

- scavenging activity of some medicinal and aromatic plant extracts. *Food Chemistry*, 85(2), 231–237. <https://doi.org/10.1016/j.foodchem.2003.05.007>
- Mulyani, T., R, Y., & M, N. (2014). Pembuatan Bubuk Sari Buah Markisa Dengan Metode "Foam Mat Drying". *Jurnal Rekapangan*, 8(1), 91–97. <http://ejournal.upnjatim.ac.id/index.php/teknologi-pangan/article/view/472>
- Musa, H. H., Ahmed, A. A., & Musa, T. H. (2019). *Chemistry, Biological, and Pharmacological Properties of Gum Arabic*. (February), 797–814. https://doi.org/10.1007/978-3-319-78030-6_11
- Nurdjannah, N. (2007). Teknologi Pengolahan Pala. *Badan Penelitian Dan Pengembangan Pertanian. Balai Besar Penelitian Dan Pengembangan Pascapanen Pertanian*, 1–54. http://pascapanen.litbang.pertanian.go.id/perpustakaan/repository/juknis_pala.pdf
- Pomeranz, Y. & Meloan, C. E. (1995). *Food Analysis: Theory and Practice* (3rd ed.). New York. <https://www.springer.com/gp/book/9781461569985>
- Praseptianga, D., Aviany, T. P., & Parnanto, N. H. R. (2016). Effect of Arabic Gum Addition on Physicochemical and Sensory. *Jurnal Teknologi Hasil Pertanian*, IX(1), 71–83. <https://jurnal.uns.ac.id/ilmupangan/article/download/12858/10922>
- Prasetyo, S., Agustini, & Suharto. (2005). Pembuatan Serbuk Buah Jeruk Dengan Metode Pengeringan Busa. *Reaktor*, 9(1), 50–57. <https://doi.org/10.14710/reaktor.9.2.50-57>
- Prince, M. V; Thangavel, K; Meda, V; Visvanathan, R; Ananthkrishnan, D. (2014). Effect of carrier blend proportion and flavor load on physical characteristics of nutmeg (*Myristica fragrans* Houtt .) oleoresin microencapsulated by spray drying. *International Food Research*, 21(5), 2039–2044. https://www.researchgate.net/publication/265602987_Effect_of_carrier_blend_proportion_and_flavor_load_on_physical_characteristics_of_nutmeg_Myristica_fragrans_Houtt_oleoresin_micro_encapsulated_by_spray_drying
- Purnamayati, L., Dewi, E. N., & Kurniasih, R. A. (2016). Karakteristik Fisik Mikrokapsul Fikosianin Spirulina Pada Konsentrasi Bahan Penyalut Yang Berbeda. *Jurnal Teknologi Hasil Pertanian*, 9(1), 1–8. <https://doi.org/10.20961/jthp.v9i2.12844>
- Purwadayu, A. S. (2009). *Profil Kelarutan Limbah Minyak Bumi Dalam Air Akibat Oengaruh Surfaktan Nonionik dan Laju Pengadukan*. IPB.[SKRIPSI]. <https://repository.ipb.ac.id/handle/123456789/54016>
- Rema, J., & Krishnamoorthy, B. (2012). Nutmeg and mace. In *Handbook of Herbs and Spices: Second Edition* (Second Edi, Vol. 1). <https://doi.org/10.1533/9780857095671.399>

- Rodianawati, I., Hastuti, P., & Cahyanto, M. N. (2015). Nutmeg ' s (*Myristica fragrans* Houtt) Oleoresin : Effect of Heating to Chemical Compositions and Antifungal Properties. *Italian Oral Surgery*, 3, 244–254. <https://doi.org/10.1016/j.profoo.2015.01.027>
- Rowe, R. C., Sheskey, P. J., & Quinn, M. E. (2009). *Handbook of Pharmaceutical Excipients* (6th ed.). London. <https://adiyugatama.files.wordpress.com/2012/03/handbook-of-pharmaceutical-excipients-6th-ed.pdf>
- Saenab, A., Laconi, E. B., Retnani, Y., & Mas'ud, M. S. (2010). Evaluasi Kualitas Pelet Ransum Komplit yang Mengandung Produk Samping Udang. *JITV*, 15(1), 31–39. <http://oaji.net/articles/2015/1610-1424415808.pdf>
- Salimah, D. M., Lindriati, T., Purnomo, B. H. (2015). Physical and Chemical Properties of Pink Guava (*Psidium guajava* L.) Puree with The Addition of Arabic and Xanthan Gum. *Jurnal Agroteknologi*, 09(02), 145–155. <https://jurnal.unej.ac.id/index.php/JAGT/article/view/3540>
- Soni, M., Patidar, K., Jain, D., & Jain, S. (2010). Available online through Ultrasound assisted extraction (UAE): A novel extraction technique for extraction of neutraceuticals from plants. *Journal of Pharmacy Research*, 3(3), 636–638. <http://jprsolutions.info/files/final-file-557a8d3965e1b6.88395937.pdf>
- Supardan, M. D., Maulida, C. A., & Haura, U. (2013). Ultrasound Assisted Extraction of Oleoresin from Nutmeg (*Myristia Fragrans* Houtt). *International Journal on Advance Science Engineering Information Technology*, 3(4), 18–21. <http://dx.doi.org/10.18517/ijaseit.3.4.298>
- Susanti, Y. I., & Putri, W. D. R. (2014). Pembuatan Minuman Serbuk Markisa Merah (*Passiflora Edulis* F . *Edulis*), Kajian Konsentrasi Tween 80 dan Suhu Pengeringan. *Jurnal Pangan Dan Agroindustri Vol.*, 2(3), 170–179. <https://jpa.ub.ac.id/index.php/jpa/article/download/65/82>
- Torio, M. A. O., Saez, J., & Merca, F. F. (2006). Physicochemical Characterization of Galactomannan from Sugar Palm (*Arenga saccharifera* Labill.) Endosperm at Different Stages of Nut Maturity. *Philippine Journal of Science*, 135(1), 19–30. Retrieved from http://philjournalsci.dost.gov.ph/pdf/pjs_pdf/vol135no1/pdf/physicochemical_characterization_of_galactomannan_from_sugar_palm.pdf
- Utomo, S. (2016). Pengaruh Konsentrasi Pelarut (n-Heksana) terhadap Rendemen Hasil Ekstraksi Minyak Biji Alpukat untuk Pembuatan Krim Pelembab Kulit (Suratmin Utomo). *Konversi*, 5(1), 5–8. <https://doi.org/10.24853/konversi.5.1.39-47>
- USDA. <https://plants.usda.gov/java/ClassificationServlet?source=display&classid=MYFR3> .Diakses 7 September 2019.